

Lychee Martini 14

Bruno Paillard Premier Cuvée Extra Brut, Champagne 15/85

SNACKS

Devilled St Ewe eggs, sesame, trout roe	6
Gordal olives, rosemary, preserved lemon	6
Rosemary focaccia, anchiode	6.5
Chargrilled Isle of Wight padron peppers, honey, smoked sea salt	7.5
Confit chorizo, chilli jam	7.5

OYSTERS, RAW & CURED

Porthilly pacific oyster <i>or</i> Falmouth native oyster, shallot mignonette	4.75
Tuna tartare, bonito, crispy potato rosti	16
Mint & seaweed cured bass, cucumber, chilli, yoghurt	16

STARTERS

Velvet crab minestrone soup	13
St Austell Bay mussels, white wine, garlic, parsley, focaccia	13.5 / 26
Burrata, beef tomatoes, basil, rocket, chilli jam	14.50
Crispy day boat squid, lemon mayonnaise	14 / 28
Falmouth Bay lobster & scallop tortellini, seaweed butter sauce	20
Falmouth Bay scallops, garlic butter, seaweed, hazelnuts	3- 14 / 6- 28
Shell on wild prawns, nduja, garlic butter	3- 16 / 6- 30

MAINS

Market fish of the day	MP
Brown butter & sage orzo, crispy hens egg, king oyster mushroom, pecorino	24
Breaded hake, samphire, lettuce, peas & curried mayonnaise	26
Linguine, Porthilly clams, garlic, parsley, chilli	30
Chicken, chorizo, nduja & mascarpone orzo, sweetcorn, kale	30
Whole grilled Falmouth Bay crab, garlic butter <i>or</i> chilled, aioli	26
Half <i>or</i> whole grilled Falmouth Bay lobster, garlic butter, fries	32 / 62

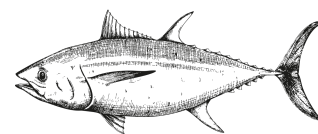
SHARING

Market fish of the day, seaweed butter sauce	MP
Hot shellfish platter of mussels, prawns, scallops, squid, oysters, white wine & garlic	68
Add whole crab +24 / Add half lobster +30 / Add whole lobster +60	

SIDES

Sea salted skinny fries	6
Rocket, baby gem, pecorino, pickled shallots, aged balsamic	7.5
Charred kale, chilli, garlic, shallot	8

BEACH
HOUSE



FALMOUTH